BBQ HSP



Ingredients

4 kgs of boned lamb shoulder
2 large brown onions
12 large cloves garlic
400g can whole peeled tomatoes
Finely grated zest of 2 lemons
3 tbsp salt
1 tbsp freshly ground black pepper
5 tbsp oregano
1 tbsp sweet or smoked paprika
1 tbsp honey
1/2 cup olive oil
1/2 cup lemon juice

To Serve

Hot chips
Salad including shredded lettuce & diced tomatoes
Shredded cheddar cheese
Sauces including garlic, BBQ and sweet chilli

Directions

Step 1 – Slice the lamb shoulder to approximately uniform sized pieces, no more than 1cm thick.
Step 2 – Puree all of the onion, two thirds of the garlic, the tomatoes, lemon zest, 2 tbsp salt, the pepper, 3 tbsp of the oregano, the paprika and honey until smooth, then add to a large zip-lock bag or dish. Add the lamb to the marinade mix and stir to coat. Marinate for at least 4 hours or preferably overnight if possible.
Step 3 – Preheat the BBQ to medium – high heat (200° to 220°C) and ensure the grills are clean. Have a rotisserie kit, preferably with gyros plates on hand.
Step 4 – Place the first gyros plate on to rotisserie rod and secure into place.
Step 5 – Remove the meat from the marinade and thread onto the rotisserie, packed tightly against first gyros plate. Once completed, add the second gyros plate and compress the meat very firmly before securing the plate into place.
Step 6 – Load the rotisserie rod onto the supports, at the highest setting to begin with. Turn the rotisserie on and allow the meat to spin over direct heat.

Step 7 – Combine the remaining garlic, olive oil, lemon juice, remaining oregano and remaining salt and brush over the meat periodically – basting every 20 to 30 minutes.
Step 8 – After 1 hour of cooking, lower the rotisserie rod and allow the meat to start browning. Once the outside of the meat is cooked, use an electric carving knife to shave off the outside layers of the meat so that the inner layers can cook and start browning. Continue to baste with the basting mixture after each layer of meat is cut. Keep the carved meat warm until required. Cook the remaining meat until all of the lamb is cooked through to the centre of the rotisserie rod.
Step 9 – Serve the shaved meat over a bed of hot chips, garnished with salad, cheese and the sauces of your choice.